

GASTROBACK®

Instructions for use Meat Grinder / Cookie Attachment Accessory Design Stand Mixer Advanced



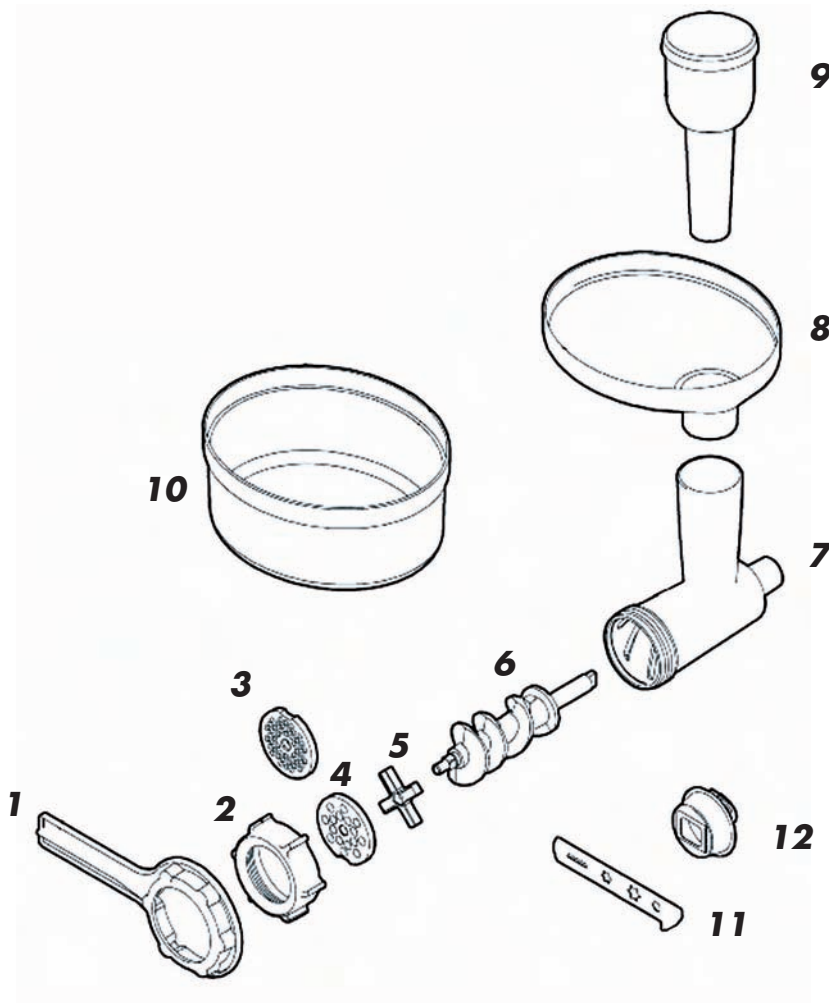


Carefully read all provided instructions before you start running the appliance and pay regard to the warnings mentioned in these instructions.

Important Instructions

- The appliance is designed for normal household quantities. Do not operate or store the appliance outdoors or in damp or wet areas.
- Before use, always make sure that the appliance and accessory is properly and completely assembled. Always **IMMEDIATELY** unplug the appliance after each operation and before assembling or disassembling accessories. Always ensure, that the accessories are engaged firmly before connecting the appliance to the mains power supply (see 'Operation'). Always handle the entire appliance and the tools with care and without violence.
- Do not grab into the assembled attachment with your hands or any other objects when the appliance is connected to the poweroutlet.
- **CAUTION:** Do not block the ventilation slits on the back of the appliance and do not use the appliance in continuous operation for more than 10 minutes to avoid overheating. If processing large quantities of food, regularly interrupt operation and unplug the appliance for a few minutes, to let the motor cool down.
- **ATTENTION: Avoid contact the moving parts. Keep hands, hair, clothing, as well as spatula and other utensils, away from accessory during operation to prevent injury and/or damage to the mixer or the attachment.**
- **DO NOT** immerse the motor housing or power cord in any liquids or spill any liquids on it.
- **Never leave the appliance unattended when in operational mode.** Do not leave the appliance unattended while connected to the power supply. Always switch 'Off' the appliance and **IMMEDIATELY** unplug the appliance after operation and if it is not in use, cleaning and/or assembling or disassembling the processing tools. Always grasp the plug to disconnect the appliance from the power outlet.

The Meat Grinder Attachment



1. spanner for the ring nut
2. ring nut
3. fine screen
4. coarse screen
5. scrape
6. scroll
7. housing
8. tray
9. food pusher

10. 2 litre storage container can be used as dust protection while storing the attachment or as meat tray when processing meat.
11. cookie attachment holder
12. multi-shaped cookie blade

Meat Grinder Attachment

Operating

Before first use of the Meat Grinder Attachment

Remove all promotional materials and packing as well as any foreign objects, but do not remove the model label. Before first use and after a long period of storage, clean the processing tools in warm soapy water (see 'Care and Cleaning').

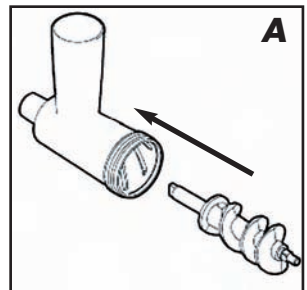
Using the Meat Grinder Attachment

WARNING: Always switch 'Off' the appliance, wait until the motor stops completely and unplug the appliance before assembling/disassembling the attachment. To turn the appliance 'Off' you have to turn the speed control anticlockwise into the 'Off'-position.

Assemble the Meat Grinder Attachment

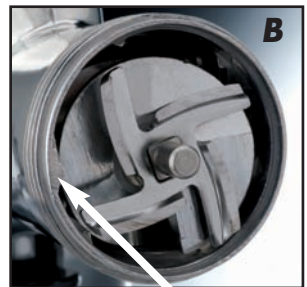
1. Take the housing into your left hand. The part with the thread has to face the front and the feed chute has to face upwards.

2. Take the scroll into your right hand and place it into the housing. The axis has to face the housing when sliding the scroll into the housing (picture A).



NOTE: The scroll is correctly located when the scroll is pushed up all the way inside the housing and the end of the axis pokes out of the back end of the housing.

3. Fit the scrape over the square end of the drive shaft ensuring that it is correctly located. The rounded side of the knife must face the scroll, the smooth side is in contact with the screen (picture B).

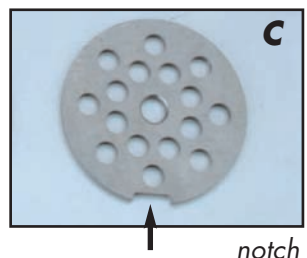


NOTE: Meat will not be minced if the knife is mounted the wrong way round.

IMPORTANT: Failure to correctly position the scrape over the end of the drive shaft may cause permanent damage to your attachment.

4. Select the desired screen and place against the scrape.

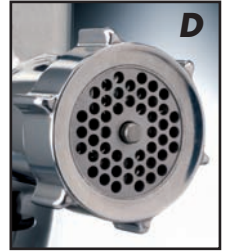
IMPORTANT: Make sure that the notch in the screen fits over the protrusion of the housing (picture B/C). The scrape does not flush 100 % with the rim of the housing when correctly located.



protrusion

notch

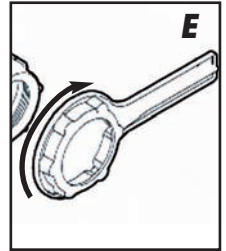
5. Take the ring nut and screw it onto the thread of the housing turning it clockwise. You can use the spanner to securely tighten the ring nut (picture D/E).



NOTE: Do not tighten the ring nut too much to avoid overwinding the thread.

The Meat Grinder Attachment is now assembled and can be attached to the Design Standmixer Advanced.

6. Prop up the attachment access (picture F).



7. Press down the attachment ejector (picture G) and slide the Meat Grinder Attachment into the opening. Release the attachment ejector and turn the Meat Grinder Attachment slightly so that the shaft engages in the socket with pin of the access opening located in the hole of the attachment.



8. Place the tray cover on top of the feed chute in a convenient position (picture H).



You can place the storage container beneath the outlet to collect the food.

The Meat Grinder Attachment is now ready for use.

To operate the Meat Grinder Attachment

WARNING: For the case that liquid runs over the appliance while operating turn the appliance 'Off' immediately and pull the plug. Clean and dry the appliance according to the instructions 'Care and cleaning'.

TIP: If you use special mince-recipes you can mix the ingredients (for example steamed onions or spices) with the meat before mincing. This way the ingredients get mixed really well.

IMPORTANT: The appliance can not mince hard or stingily ingredients (for example: bones, nuts, ginger). If you use hard ingredients like onions or carrots, you have to steam them before adding them to the meet. Place a dry towel beside the appliance to dry off overrunning liquids.



1. Cut the meat into pieces of 2,5 cm square size and remove hard parts like bones, shells or stems.

2. Assemble the Meat Grinder Attachment as described, attach it to the Design Standmixer Advanced and place a plate or dish (for example the provided storage container) in front of the outlet.

WARNING: Always make sure that the appliance is turned 'Off' before plugging in the power supply.

3. Plug the power supply cable into a mains socket.

WARNING: Never hold your face or other body parts over the feed chute when the motor is running because little pieces of food could be thrown out of the feed chute. Never push the food into the feed chute with your fingers or put foreign substances (hair, towels, cutlery) into the feed chute. Always use the food pusher for this purpose!

ATTENTION: Avoid contact the moving parts. Keep hands, hair, clothing, as well as spatula and other utensils, away from feed chute during operation to prevent injury and/or damage to the appliance.

4. Switch on the appliance using speed setting 4.

IMPORTANT: Speed setting 4 is the highest speed setting you are allowed to choose, when using the Meat Grinder Attachment.

5. Slowly feed the meat pieces (a piece at a time) through the feed chute and push down with the food pusher. Do not apply excessive force when pushing down the food pusher. Use only the food pusher to press down the meat. Never use the fingers!

IMPORTANT: Operate in a slow and constant pace. **Do not** try to rush the procedure by pushing down the meat with force. This way the scroll might get blocked and stops operating. If no meat is coming out the outlet even though there is still meat in the feed chute turn the appliance 'Off' and work according to the instructions 'Trouble shooting guide'.

6. Switch 'Off' the appliance after use and disconnect the power supply cable from the mains socket.

7. As soon as the last bit is minced turn the appliance 'Off' and pull the plug.

8. Clean and disassemble the appliance right after use and make sure that no leftover food desiccate on the appliance. Work according to the instructions 'Care and cleaning'.

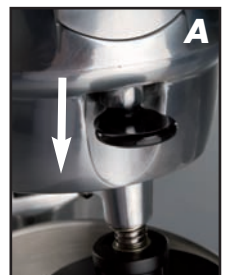
Dissemble the Meat Grinder Attachment

1. Switch 'Off' the appliance after use and disconnect the power supply cable from the mains socket.

2. Take the tray out of the feed chute.

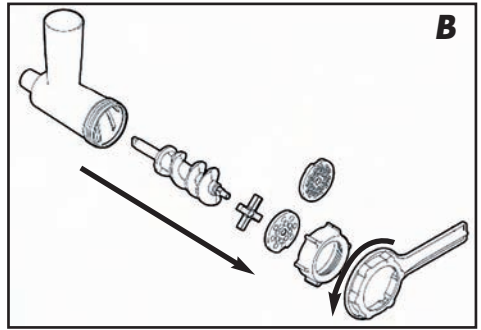
3. Press down the attachment ejector (picture A) and pull the Meat Grinder Attachment out off the access opening.

4. Take off the ring nut by turning it anticlockwise. You can use



the provided spanner to loosen the ring nut.

5. Take the screen, scrape and the scroll out of the housing (picture B).



Care and Cleaning

Clean the appliance directly after use and do not leave any food dry on the surfaces of the appliance.

WARNING: To avoid injuries to persons and damage, always switch 'Off' the appliance, wait for the motor to stop completely and unplug the appliance immediately after operation and before disassembling or cleaning the appliance. With the appliance connected to the power supply, keep hands, hair, clothing, as well as spatula and other utensils, away from feed chute to prevent injury and/or damage to the appliance.

DO NOT place the appliance, accessories or power cord in an automatic dishwasher. Do not immerse the motor housing or power cord in any liquids or spill any liquids on it. Always wipe off spilled liquids immediately.

CAUTION: Do not use abrasive cleaners, cleaning pads, corrosive chemicals (disinfectants, bleach) or any sharp or hard objects (i.e. metal scouring pads) for cleaning, for this could damage the surfaces. Carefully clean the appliance with a damped sponge or cloth and warm soapy water.

1. Switch 'Off' (speed control into 'Off'-position), wait for the motor to stop completely and unplug the appliance from the power outlet.

2. Disassemble the attachment regarding the instructions 'Disassemble the Meat Grinder Attachment' and remove meat residues on the scroll and the feed chute. Use a wooden spoon for emptying the tray.

Follow the cleaning instructions step by step

3. Wash all parts thoroughly in hot soapy water. Do not use aggressive detergents. The parts are not suitable for dishwasher. Soak parts with desiccated food leftovers a few minutes in warm soapy water and use a nylon cleaning brush or cleaning sponge for cleaning. Rinse all parts with running water and dry them accurately.

4. Grease the screen, scroll and scrape with salad oil to prevent air corrosion.

5. Wipe the appliance and power cord with a damp soft cloth. Take care not to spill or drip water or any other liquids on the appliance.

6. Thoroughly dry the appliance and all parts of the appliance and attachment after each cleaning. Leave all parts dry naturally where they are out of reach of young children.

Clear a blocking

If the outlet is blocked no mince comes out of the outlet while operating.

ATTENTION: If a blocking occurs turn 'Off' the appliance immediately. Clear the problem before turning on the motor again.

1. Turn the appliance 'Off' and then take the food pusher out of the feed chute.

2. Turn the motor 'On' (speed control 1-4) and 'Off' by turns to loosen the blocking.

ATTENTION: If the motor still does not start running turn the appliance 'Off', pull the plug and clean the appliance.

Trouble shooting guide

Possible problem	Easy solution
The mince is not fine enough.	Use a smaller mince plate and/or mince the ingredients more then once.
There are still ingredients in the feed chute but nothing is coming out of the outlet.	The attachment is blocked. Turn the appliance 'Off' immediately and operate according to the instructions 'Clear a blocking'.
The motor stops running while operating.	Turn the appliance 'Off' immediately and operate according to the instructions 'Clear a blocking'.
After cleaning the motor does not get started again when turning the appliance 'On'.	<ul style="list-style-type: none">• Is the power cord plugged in?• The motor might be blocked with some hard substance (for example a bone). Turn the appliance 'Off' immediately and pull the plug.• Disassemble and clean the appliance. Operate according to the instructions 'Care and cleaning'.• If the problem is not solved after the cleaning, take the appliance for technical maintenance and repair to an authorised specialised repairation shop.
The attachment blocks up permanently while operating.	<ul style="list-style-type: none">• To ensure that the attachment does not seize, never operate it under excessive pressure. Operate in a slow and constant pace. Do not try to rush the procedure by pushing down the food with force.• For mincing hard ingredients really fine start with the coarse screen. Mincing the second time use the fine screen.

The attachment moves or loosened while operating.

The food leaks out at the side of the ring nut.

The attachment is not correctly assembled or not securely locked to the attachment access. Turn the appliance 'Off' immediately. Operate according to the instructions 'Assemble the Meat Grinder Attachment'.

The ring nut is not screwed on tight enough. Turn the appliance 'Off' immediately and then pull the plug. Tighten the ring nut but do not overwind the thread. If the problem still occurs disassemble and clean the appliance.

Cookie Attachment

Operating

Before first use of the Cookie Attachment

Remove all promotional materials and packing as well as any foreign objects, but do not remove the model label. Before first use and after a long period of storage, clean the processing tools in warm soapy water (see 'Care and Cleaning').

Using the Cookie Attachment

WARNING: Always switch 'Off' the appliance, wait until the motor stops completely and unplug the appliance before assembling/disassembling the attachment. To turn the appliance 'Off' you have to turn the speed control anticlockwise into the 'Off'-position.

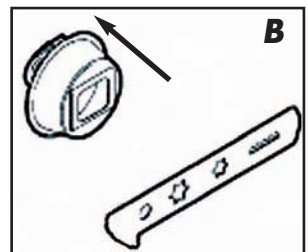
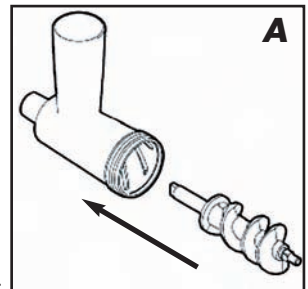
Assemble the Cookie Attachment

1. Take the housing into your left hand. The part with the thread has to face the front and the feed chute upwards.
2. Take the scroll into your right hand and place it into the housing. The axis has to face the housing when sliding the scroll into the housing (picture A).

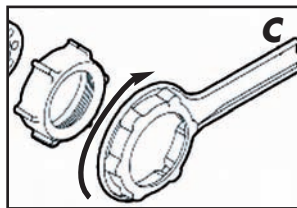
NOTE: The scroll is correctly located when the scroll is pushed up all the way inside the housing and the end of the axis pokes out of the back end of the housing.

3. Fit the cookie attachment holder over the end of the drive shaft ensuring that it is correctly located (picture B).

NOTE: Ensure the cookie attachment holder sits correctly over the squared end of the scroll with the rim flush the housing before tightening the ring nut. You should be able to slide the multi-shaped blade into the slots of the holder horizontally to ease the handle.



4. Take the ring nut and screw it onto the thread of the housing turning it clockwise. You can use the spanner to securely tighten the ring nut (picture C).



NOTE: Do not tighten the ring nut too much to avoid overwinding the thread.

The Cookie Attachment is now assembled and can be attached to the Design Standmixer Advanced.

5. Prop up the attachment access (picture D).



6. Press down the attachment ejector (picture E) and slide the Cookie Attachment into the opening. Release the attachment ejector and turn the Cookie Attachment slightly so that the shaft engages in the socket with pin of the access opening located in the hole of the attachment.



7. Place the tray on top of the feed chute in a convenient position (picture F).



8. Slide the multi-shaped blade into the slot of the cookie attachment holder, making sure that the handle is situated away from the attachment (picture G). If the handle is facing the other side you are not able to select the cookie shape that is the closest to the handle. Select the desired cookie shape by moving the handle until the shape required fits over the opening of the cookie attachment holder.



Place a plate beneath the outlet to collect the shaped dough.

The Cookie Attachment is now ready for use.

To operate the Cookie Attachment

WARNING: Use the cookie attachment for cookie dough only.

For the case that liquid runs over the appliance while operating turn the appliance 'Off' immediately and pull the plug. Clean and dry the appliance according to the instructions 'Care and cleaning'.

1. Prepare cookie dough (you find recipes in the back of the instruction manual).

2. Assemble the Cookie Attachment as described, attach it to the Design Standmixer Advanced and place a plate or dish in front of the outlet.

WARNING: Always make sure that the appliance is turned 'Off' before plugging in the power supply.

3. Plug the power supply cable into a mains socket.

WARNING: Never hold your face or other body parts over the feed chute when the motor is running because little pieces of food could be thrown out of the feed chute. Never push the food into the feed chute with your fingers or put foreign substances (hair, towels, cutlery) into the feed chute. Always use the food pusher for this purpose!

ATTENTION: Avoid contact the moving parts. Keep hands, hair, clothing, as well as spatula and other utensils, away from feed chute during operation to prevent injury and/or damage to the appliance.

4. Switch 'On' the appliance using a slow speed setting (1-4) to start with.

NOTE: Any speed can be used depending upon the skills of the operator.

5. Feed cookie mixture through the attachment a little at a time and push down with the food pusher. Do not apply excessive force when pushing down the food pusher. Use only the food pusher to press down the meat. Never use the fingers!

IMPORTANT: Operate in a slow and constant pace. **Do not** try to rush the procedure by pushing down the dough with force. This way the scroll might gets blocked and stops operating. If no dough is coming out the outlet even though there is still dough in the feed chute turn the appliance 'Off' and work according to the instructions 'Trouble shooting guide'.

6. Cut the extruded cookie mixture into suitable length, shape it if required and place onto a greased baking tray. Cook in the middle of a hot oven (200 degree) for approx. 10 minutes or until cooked.

NOTE: To assist with the removal of some of the dough left inside the attachment, a small amount of bread can be fed through the attachment. The appliance should be stopped as soon as the bread becomes visible through the multi-shaped blade.

ATTENTION: Do not try to force the bread through the multi-shaped blade as this might damages the attachment.

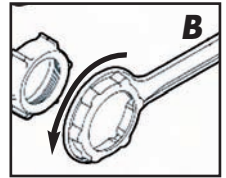
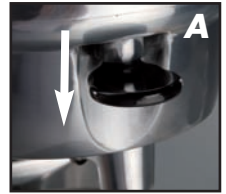
7. Switch 'Off' the appliance after use and disconnect the power supply cable from the mains socket.

8. As soon as the last bit is minced turn the appliance 'Off' and pull the plug.

9. Clean and disassemble the appliance right after use and make sure that no leftover food desiccate on the appliance. Work according to the instructions 'Care and cleaning'.

Disassemble the Meat Grinder Attachment

1. Switch 'Off' the appliance after use and disconnect the power supply cable from the mains socket.
2. Take the tray out of the feed chute.
3. Press down the attachment ejector (picture A) and pull the Cookie Attachment out off the access opening.
4. Take off the ring nut by turning it anticlockwise. You can use the provided spanner to loosen the ring nut (picture B).
5. Take the cookie attachment holder and the scroll out of the housing. Slide the multi-shaped blade out of the cookie attachment holder.



Care and Cleaning

Clean the appliance directly after use and do not leave any food dry on the surfaces of the appliance.

WARNING: To avoid injuries to persons and damage, always switch 'Off' the appliance, wait for the motor to stop completely and unplug the appliance immediately after operation and before disassembling or cleaning the appliance. With the appliance connected to the power supply, keep hands, hair, clothing, as well as spatula and other utensils, away from feed chute to prevent injury and/or damage to the appliance.

DO NOT place the appliance, accessories or power cord in an automatic dishwasher. Do not immerse the motor housing or power cord in any liquids or spill any liquids on it. Always wipe off spilled liquids immediately.

CAUTION: Do not use abrasive cleaners, cleaning pads, corrosive chemicals (disinfectants, bleach) or any sharp or hard objects (i.e. metal scouring pads) for cleaning, for this could damage the surfaces. Carefully clean the appliance with a dampened sponge or cloth and warm soapy water.

1. Switch 'Off' (speed control into 'Off'-position), wait for the motor to stop completely and unplug the appliance from the power outlet.
2. Disassemble the attachment regarding the instructions 'Disassemble the Cookie Attachment' and remove dough residues on the scroll and the feed chute. Use a wooden spoon for emptying the tray.

Follow the cleaning instructions step by step

3. Wash all parts thoroughly in hot soapy water. Do not use aggressive detergents. The parts are not suitable for dishwasher. Soak parts with desiccated food leftovers

a few minutes in warm soapy water and use a nylon cleaning brush or cleaning sponge for cleaning. Rinse all parts with running water and dry them accurately.

4. Grease the scroll, cookie attachment and multi-shaped blade with salad oil to prevent air corrosion.

5. Wipe the appliance and power cord with a damp soft cloth. Take care not to spill or drip water or any other liquids on the appliance.

6. Thoroughly dry the appliance and all parts of the appliance and attachment after each cleaning. Leave all parts dry naturally where they are out of reach of young children.

Storage

Always clean the appliance and attachment before storing (see 'Care and Cleaning'). Ensure to store the appliance and attachment where it is clean, dry and safe from frost, direct sunlight and inadmissible strain (mechanical or electric shock, heat, moisture) and where it is out of reach of young children.

Place the appliance and attachment on a clean and stable surface, where it can not fall. Do not place any hard or heavy objects on the appliance or the attachment.

Notes for disposal

Dispose of the appliance must be effected in accordance with the corresponding local regulations and requirements for electrical appliances. Please contact your local disposal company.

Warranty

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within 2 years after purchasing the appliance free of charge repaired or substituted. There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The Warranty claim expires if there is any technical interference of a third party without an written agreement. The purchaser has to present the sales slip in assertion-of-claims and has to bear all charges of costs and risk of the transport.

Recipes

Almond Cookies

125g	soft butter
150g	sugar
250g	flour
1 small	egg
40g	ground almonds
1/2 teaspoon	baking powder
	lemon essence (optional)

Cream butter and sugar together using the beater until the mixture is light and fluffy. Beat in egg, then fold in the sifted flour, baking powder, nuts and lemon essence. Pass the mixture through the attachment, having selected the desired shape and cut into length. Place onto greased sheet and bake in the centre of hot oven 200 degree for approx. 10 minutes or until cooked.

Plain Cookies

150g	soft butter
2 small	eggs
150g	sugar
300g	flour
	lemon essence (optional)

Cream butter and sugar together using the beater until the mixture is light and fluffy. Beat in eggs, then fold in the sifted flour and lemon essence. Pass the mixture through the attachment, having selected the desired shape and cut into length. Place onto greased sheet and bake in the centre of hot oven 200 degree for approx. 10 minutes or until cooked.

Chocolate Cookies

200g	sugar
125g	soft butter
2 small	eggs
25g	cacao powder
250g	flour

Cream butter and sugar together using the beater until the mixture is light and fluffy. Beat in eggs, then fold in the sifted flour and cacao powder. Pass the mixture through the attachment, having selected the desired shape and cut into length. Place onto greased sheet and bake in the centre of hot oven 200 degree for approx. 10 minutes or until cooked.

Accessories for the Design Stand Mixer Advanced

You will get the accessories from your specialty retailer.



*Pasta Maker Attachment
Art.-Nr.: 98100*



*Meat Grinder / Cookie
Attachment
Art.-Nr.: 98101*



*Food Slicer/
Shredder Attachment
Art.-Nr.: 98102*



*Additional stainless steel bowl
Art.-Nr.: 98103*

GASTROBACK GmbH

*Gewerbestraße 20 • D-21279 Hollenstedt/Germany
<http://www.gastroback.de> • E-Mail: info@gastroback.de*